

Translation of German Patent Document No. 4,120,385

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Publication Date: June 20, 1991

Priority Document: N/A

Int. Class⁵: A21D 13/00; A21D 8/04; A21 D 8/06; A 23 L 1/317

Original German Title: Gebäck

PASTRY

The invention relates to pastry as defined in the preamble of Claim 1 and to a method for manufacturing said pastry.

It is known how to bake smoked meat in bread dough. However, the result are relatively large loaves, whose shape corresponds to the irregular contour of the piece of meat, and which must be cut into portions prior to being consumed. This makes it practically impossible to consume the pastry without using dishes. Another type of pastry is also known in which a meat mixture is baked into the dough. But the dough in this case is puff pastry, which has a relatively high fat content, and is therefor undesirable for nutritional reasons.

So called "hot dogs" are also available, which can be consumed without using dishes. In this case, elongated bread loaves are involved

which have a hole into which the sausage is inserted. Components for making the so-called hot dogs are: completely baked bread and fully cooked sausages. The sausage in this case, cannot be baked into to bread but is merely inserted into the same. This is why only sausages that are covered with sausage skin can be used. The sausage skin, however, is usually very hard and either difficult or not at all digestible, and this is not desirable for health reasons.

It is therefore the object of the invention to provide a meat-filled pastry that eliminates the aforementioned drawbacks and is suitable for consumption without the use of dishes, which meets health and nutritional requirements and satisfies high expectations.

The solution to the problem under consideration is solved primarily by the characterizing measures as defined in Claims 1 and 5.

The inventive measures practically result in a novel concept for the fast food industry and facilitates the work of restaurants and sellers. Restaurants and sellers are provided with a ready-to sell product that is easy to handle and store. The ultimate consumer receives a products which can be easily consumed without the use of dishes, and which is nevertheless wholesome and tasty. The components in the form of prepared fillings strands and the prepared covering dough can be stored for long durations

and are also easy to ship so that smaller badges of the product can be made economically.

An embodiment of the inventive product is illustrated by way of the drawing of which:

Fig. 1 is a top view of the inventive product, and

Fig. 2 is a radial cross-sectional view through the inventive product.

The fast food product illustrated in the drawing is configured as a pasty and comprise a case 1 made of dough and a meat filling in the form of a sausage-like strand 2. The weight of the case and the filling are the same. The entire weight may range from approx. 250 g to 350 g. The strand 2 may be straight or slightly curved as a function of the desired shape of the final product, i.e., pointed or crescent shaped.

At one end, the case 1 projects in the form of a tip without the filling over the strand 2 in order to facilitate handling during consumption. The strand 2, which is made of meat filling, is skinless; this makes it easy to digest.

Nevertheless, since the strand 2 is made of a meat batter, it is easy to shape and easily to digest.

The meat mixture used to form the strand 2 may be made of two equal parts of beef and pork meat. Preferably, the quality of the meat is classified

as tender and juicy. The beef has a high content of protein, which facilitates the desired binding and thus allows it to be skinless. The pork meat enhances the taste.

First, the pork meat in the form of small cubes of approximately 1 to 2 cm is marinated in spices and herbs such as salt, pepper, parsley, garlic marjoram, etc. The addition of salt results in the extraction of water so that no additional water needs to be added. Marinating may last for 1 to 3 days. The beef is ground and chopped in a bow chopper into a basic pâté, whose granular size is at most 1mm. To this pâté water is added to the point at which the added water content of the raw meat mixture ranges from 10-12%. The water added to the beef mixture improves the swelling of protein, and this, in turn, ensures binding and easy deformability. The basic pâté, made in this manner, is added to the marinated pork meat. The entire mixture is subsequently processed in a cutter until the pork meat is also comminuted to a granular size of 1-3 mm at most .

The meat dough prepared in this manner is placed into a syringe and ejected in the form of sausage-like strands onto a metal sheet. A case in the form of a sausage skin is not intended. With the help of the metal sheet, the strands, which measure 10 to 2 cm, are placed for preliminary baking in an oven. The strands are heated in the oven for 10 to 12 minutes until the

protein is coagulated but has not yet become hard. This facilitates shaping the intermediary products in subsequent processing. The required oven temperature may range from 75° - 80°C so that the material is heated to approximately 65° - 70 °C.

Preliminary cooking of the strands on metal sheets inserted into oven ensures that a reddish coloration, which is characteristic of the meat, is maintained. The same applies to the taste. After the preliminary cooling time, the pre-cooked strands are rinsed with tap water. The remaining heat ensures sufficient drying. After this process, immediate further processing is possible. It is also conceivable to store or freeze the cooled strands made in this manner.

The bread dough used to form the case 1, which is made separately from the associated strand 2, is made of roll dough (German: Seelenteig) using whole grain flour. This is not only highly digestible, but also provides a good layer of bread with the inner surface easily adhering to the strand 2 and with an easy-to-handle outer surface. A further advantage of the roll dough is that it is highly resistant to temperature. The dough can be stored at normal ambient temperatures and can be stored in a cold state for several days without any problem. Freezing is also an option. This allows for the dough to be made economically.

Making the aforementioned dough starts with a leavened starter dough comprising approximately 8-10% of the desired solid substance content in the form of whole grain flour and the entire aforementioned quantity of water of the finished dough, with the water content being approximately as high as the solid substance content of the finished dough. In order to start the dough to rise sour dough or yeast may be used. The leavened dough is stored until it is ripe. If sourdough or brewer's yeast is used, this storage time is approximately 24 hours. If brewer's yeast is used, the storage time may be shortened.

The remaining solid ingredient in the form of whole grain flour are subsequently added to the leavened dough. In this context it has proven to be especially advantageous if the solid ingredients comprises up to one third, preferably one half of whole grain spelt flour, which has a good swelling properties. The rest may be in the form of other types of whole grain flour. Additives such as distiller's grains may be added to the whole grain flour and lower the flour content as a result. Seasoning such as salt and/or herbs, etc. may also be added to the dough.

The stirring and kneading process, which is continued until a viscous dough is obtained which allows threads having a length of approximately 20 to 25 cm to be pulled. In order to ensure that the bread dough is also

matured in taste, the dough is allowed to rest after this stirring and kneading process. If the dough is cold, this may take up to 24 hours or longer. If the dough is warm, it may be cooled for up to 1 hour.

The finished dough is divided into portions and pulled in such a way that a pancake or disk is obtained suitable for each portion to allow a strand 2 to be folded into the same.

Since the strand 2 is only pre-cooked, the strand 2 folded into the dough can be formed. For example, it is not only possible to make rod-shaped molded pieces but also crescent-shaped ones, etc. The baking takes place afterwards, with the pre-cooked filling shaped by the strand 2 undergoing final cooking and the bread dough is cooked. To accomplish this, the moistened metal sheet on which the molded pieces were placed in the aforementioned manner, are placed into the oven. The baking process is accomplished at an oven temperature of 250° - 270°C, which is approximately 30°C above the baking temperature for rolls. The baking time is 25 to 35 minutes.

The fully baked pieces are cooled on the air. They may be consumed either hot or cold. Insofar as intermediate storage is not required, they can be reheated prior to consumption for 1 - 3 minutes at least 30°C above the baking temperature for rolls.

CLAIMS

1. Pastry with a filling in the form of a meat product baked inside the dough, characterized in that the filling is made of a skinless strand (2) of a meat mixture, which is baked inside the case (1) of bread dough.

2. Pastry as defined in Claim 1, characterized in that the casing (1) is at least on one side a crescent-shaped tip (3), which projects over the end of the, preferably, sausage-shaped strand (2).

3. Pastry as defined in one of the preceding Claims, characterized in that said pastry is crescent shaped.

4. Pastry as defined in one of the preceding Claims, characterized in that that the case (1) is preferably made of a whole grain bread dough prepared in accordance with a type of roll dough, and a strand (2) of a filling, preferably comprising ground beef and pork meat, with the proportions of meat being equal and having a total weight of preferably 250 to 350 g.

5. Method for manufacturing pastry, more particularly as defined in one of the preceding claims, characterized in that, first the filling in the form of a strand, preferably made of ground beef and pork meat, is ejected in the form of a skinless strand, with said strand being precooked until the protein coagulates but does not harden, and is then folded into on a disk of viscous bread dough, preferably made in accordance with a roll dough made from

whole grain flour, and in that the unfinished piece is subsequently baked in an oven at a baking temperature of 20° to 30°C above the baking temperature for rolls.

6. Method as defined in Claim 5, characterize in that in order to form the meat filling, a paté comprising a ground and/or cut beef meat is prepared having a granular size no greater than one millimeter, with said filling being subsequently marinated and combined with a filling of coarsely chopped pork meat, which was marinated in seasonings and/or herbs.

7. Method as defined in Claim 6, characterized the meat constituting the filling is in the form of cubes is marinated is, with said cubes being subsequently comminuted, preferably chopped together with the basic paté, to a granular size no greater than 1 to 3 mm.

8. Method as defined in one of Claims 5 to 7, characterized in that the meat mixture made to form the filling is preferably in the form of sausage length strands ejected without sausage skin onto a metal sheet and subsequently pre-baked in an oven at an oven temperature not exceeding 80°C, preferably 75°C, for approximately 10 to 12 minutes.

9. Method as defined in Claim 8, characterized in that the pre-cooked strands are cooled with tap water.

10. Method as defined in one of the preceding Claims 5 to 7, characterized in that said meat mixture made for the filling comprises equal portions of beef meat and pork meat with herbs and seasoning being added thereto.

11. Method as defined in one of the preceding Claims 5 to 10, characterized in that the meat mixture prepared for the filling has an external water content of 10 to 12%, and in that the entire quantity of external water is added during the preparation of the basic paté, which preferably consists of beef meat.

12. Method as defined in one of the preceding Claims 5 to 11, characterized in that in order to prepare the dough used to make the case 11, which preferably has a water and a solid ingredient content of more than 50%, a leavened dough is started which already contains the entire water and 8-10% of the solids and is stored until it is ripe, and that the remaining solids spices and/or herbs are then added, with the mixture prepared in such a way being stirred and/or kneaded until a viscous paste resulting in a breaking length of 20 to 25 cm, is allowed to rest prior to further processing.

12. Method as defined in one of the preceding Claims 5 to 11, characterized in that in order to make the case of the dough, which preferably has a water and solid substance content of 50%, the leavened dough is added which already contains the entire water and 8 - 10% of the solid ingredients, and in that the starter dough is stored until it is ripe, and then the remaining solid ingredients including the seasoning an/or herbs, are added, with the mixture formed in this manner being stirred an/or kneaded until a viscous dough is formed, which has a breaking length of 20 to 25 cm, and which undergoes further processing prior to a resting period.

13. Method as defined in one of the preceding Claims 5 to 12, characterized in that after a rest, the dough is divided into portions, with dough patches being formed into which a precooked strand constituting the filling is placed, respectively, and in that the unfinished pieces are subsequently baked on a, preferably, moistened surface in a baking oven at a temperature ranging from 250 to 270°C for 25 to 35 minutes.

14. Method as defined in one of the preceding Claims 5 to 13, characterized in that the bread dough, preferably made in the manner of roll dough, contains at least 1/3 to 1/4 of a full grain spelt flour.

15. Method as defined in on of the preceding Claims 5 to 14,
characterized in that distiller's grains are added to the dough.

United States Patent and Trademark Office
Translations Branch - Martha Witebsky
March 30, 2007